

# Whole-Grain Yeast Roll

**Makes:** 350 servings

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Ingredients	Weight	Measure
Warm water	17 lb 13 oz	2 gal 2 cups
Sugar	3 lb 4 oz	1 qt 3 1/3 cups
Oil	3 lb 7 oz	7 1/8 cups
Salt	11 1/2 oz	1 1/8 cups
Instant nonfat dry milk	2 lb 7 oz	2 1/3 qt
Enriched bread flour	13 lb	2 gal 2 3/4 qt
Whole wheat flour	19 lb	4 gal 2 qt
Vital wheat gluten	11 1/4 oz	2 1/8 cups 2 tsp
Active dry yeast	13 3/8 oz	2 cups

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>212</b>	
Total Fat	5.27 g	
Protein	7.52 g	
Carbohydrates	36.59 g	
Dietary Fiber	3.71 g	
Saturated Fat	0.81 g	
Sodium	381 mg	

## Directions

1. Combine water, sugar, oil, salt, instant nonfat dry milk, flours, gluten, and yeast in mixer.
2. Blend on low speed for 2 minutes until blended.
3. Blend on high speed for 9 minutes.
4. Pinch balls weighing approximately 2.7 oz each and place in rows of 6 across and 7 down on 8 1/3 sheet pans (18" x 26" x 1").
5. Place sheet pans on rack to allow rolls to proof in a warm area until double in size.

6. Bake until golden brown: Convection oven: 350 °F for approximately 12-15 minutes.